













### STARTERS

- Moo Thord**   **17**  
Deep fried pork, served with Thai-spicy sauce
- Yam Woon Sen**    **19**  
Savory glass noodle salad with minced chicken, shrimps, peanuts, fried garlic, red onion, coriander and spring onion
- Spring rolls - vegetarian**  **16**  
Crispy pastry sheet rolls filled with mixed vegetables, mushrooms, glass noodles and served with sweet chili sauce

### SOUPS

- Wonton soup**     **16**  
Dumplings stuffed with chicken and shrimps in clear soup
- Suan La Tang - vegetarian**    **15**  
Chinese hot and sour soup with tofu, egg, shiitake mushroom, bamboo shoot, spring onion and coriander

### MAIN COURSES

- Hong Shao Rou**    **27**  
Chinese braised pork belly served with boiled egg, broccoli and carrot on steamed Jasmine rice
- Shui Zhu Niu Rou**    **26**  
Sichuan-style boiled beef with Chinese cabbage and bean sprouts in spicy chili bean sauce and served with steamed Jasmine rice
- Curry of the week**    **25**  
Thai curry (Red curry, Green curry, Yellow curry, Panang curry or Massaman curry) with chicken and served with steamed Jasmine rice
- Chili-garlic tofu - vegetarian**   **24**  
Stir fried crispy tofu in garlic chili sauce and served with steamed Jasmine rice